

# Kobierskie Miodowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **10.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **20 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type    | Name                            | Amount          | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain   | Pilzneński                      | 2.86 kg (50.2%) | 81 %  | 4   |
| Grain   | Monachijski                     | 0.84 kg (14.7%) | 80 %  | 17  |
| Grain   | Biscuit Malt                    | 0.4 kg (7%)     | 79 %  | 50  |
| Grain   | Caramunich® typ I               | 0.6 kg (10.5%)  | 73 %  | 80  |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 0.7 kg (12.3%)  | 70 %  | 40  |
| Adjunct | Płatki owsiane                  | 0.3 kg (5.3%)   | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 60 g   | 60 min | 3.4 %      |
| Boil    | Lublin (Lubelski) | 40 g   | 15 min | 3.4 %      |

## Yeasts

| Name        | Type  | Form | Amount  | Laboratory |
|-------------|-------|------|---------|------------|
| safale S-33 | Wheat | Dry  | 17.25 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Spice  | kolendra       | 12.8 g | Boil    | 15 min |
| Spice  | skórka cytryny | 32 g   | Boil    | 15 min |
| Flavor | miód gryczany  | 350 g  | Boil    | 15 min |

## Notes

- refermentacja z 120g glukozy  
blg końcowe 3,5  
burzliwa 6 dni  
cicha 11 dni  
*Aug 14, 2017, 7:57 AM*